

**G T Pressure Washing
P.O.Box 97
Litchfield, ME 04350
207-215-3788**

Ken,

We preformed a hood and venlation cleaning on 12-13-18 at 10:00pm in your class A hood at Fore Street Restaurant. This was a emergency cleaning due to the possible fire that you had in this hood. This was a new account for G T Pressure Washing as we did not preform the last cleaning We cleaned the whole entire system hood, exhaust duct, exhaust fan and filters. Due to poor past cleanings we were unable to clean some areas down to bare metal. It will take a few cleanings to get it clean to where it needs to be. My cleaning tech took pictures of before and after the cleaning and belive he sent them to you. The cleaning we preformed did however get rid of all the flammable soot and greese out of the system to reduce the hazzard of a fire. You have asked me to preforem a cleaning every three months. I will contact you in March of 2019 to set up an appointment.

I do recommend purchasing some new filters designed for your Class A hood. You can get these at any restaurant equipment co or you may find them online. The class A filter is designed to stop any hot wood embers to pass through them and cut down on the amount of soot that gets through them to your duct and fan area.

If you need anything else please contact me.

Thank You

Gerry Lebel





PAUL R. LePAGE
GOVERNOR

Maine Department of Health and Human Services
Maine Center for Disease Control and Prevention
11 State House Station
286 Water Street
Augusta, Maine 04333-0011

BETHANY L. HAMM
ACTING COMMISSIONER

Food Recovery/Salvage Report

Date 12/13/18 Health Inspector TOM WILLIAMS
Est.ID# 7755 Owner/PIC DANA STREET / KEN THOMAS
Name of Establishment FONE STREET Address _____
Date of Incident _____ Type of Incident: (check all that apply) Fire Flood Power Outage Other IHH
Affected areas of Establishment GRILL ON LINE
Loss of Power: Yes No Establishment closure Yes No # of hours refrigeration down _____
Fire Extinguishers / Automatic Fire Extinguishing System at Hood Discharged? Yes No
Type of Chemical NONE

REFRIGERATED/FROZEN FOOD ITEMS

Unit LINE ok to use Render Inedible & Dispose of
Unit _____ ok to use Render Inedible & Dispose of
Unit _____ ok to use Render Inedible & Dispose of
Unit _____ ok to use Render Inedible & Dispose of

OPENED FOOD CONTAINERS

Kitchen Area ok to use Render Inedible & Dispose of
Storage Area ok to use Render Inedible & Dispose of
Dining Area ok to use Render Inedible & Dispose of
Other ok to use Render Inedible & Dispose of

SEALED FOOD CONTAINERS

Canned Goods ok to use Wash /Sanitize & Use Render Inedible & Dispose of
Screw Top ok to use Wash /Sanitize & Use Render Inedible & Dispose of
Bagged ok to use Render Inedible & Dispose of
Other ok to use Wash /Sanitize & Use Render Inedible & Dispose of

SINGLE SERVICE ITEMS

Food Items (single portion packets of salt, sugar, ketchup, relish, to go boxes, plastic utensils, disposable cups, etc.)
Kitchen ok to use Render Inedible & Dispose of
Storage Area ok to use Render Inedible & Dispose of
Dining Area ok to use Render Inedible & Dispose of

FOOD CONTACT UTENSILS (pans, cups, plates, forks, spoons, knives, etc.)

Kitchen ok to use Wash /Sanitize & Use Dispose of
Storage Area ok to use Wash /Sanitize & Use Dispose of
Dining Area ok to use Wash /Sanitize & Use Dispose of

- All disposed items shall be rendered inedible and unusable by means of chemicals (detergents) or other equivalent means approved by the Health Inspector. All sealed food items and food related items shall be opened prior to being disposed of and rendered inedible.
- Health Inspector to be given 24 hours notice of date and time of food related cleanout of facility. Please call (207) 287-5671.
- All floors, walls, and ceiling, and other affected surfaces to be washed after fire/flood repairs are completed.
- All food contact surfaces to be washed, rinsed, and sanitized prior to being allowed to reopen. A 50 PPM chlorine solution is recommended for sanitizing food contact surfaces.
- Equipment sanitized and operating properly.
- Health Inspector to be notified when repairs and cleanup is complete and facility is ready for re-opening inspection. Please call (207) 287-5671

Comments: DISCARDED ONE PORK LOIN THAT WAS COOKING ON GRILL WHEN FIRE OCCURED.

Establishment Representative
[Signature]

Health Inspector
[Signature]

State of Maine Health Inspection Report

Page 4 of 4

Establishment Name FORE STREET				Date 12/13/2018
License Expiry Date/EST. ID# 6/24/2019 /7755	Address 288 FORE ST	City / State PORTLAND ME	Zip Code 04106	

Inspection Notes

RESPONDED TO A FIRE THAT OCCURED IN THE VENT SYSTEM ABOVE THE HOOD FOR A WOOD FIRED GRILL. NO ANSUL SYSTEM DISCHARGE OR CHEMICAL EXTIGUISHER USED TO PUT OUT FIRE. COOKS PLACED SALT OVER THE WOOD TO PUT FIRE OUT. SOME SMOKE CAME INTO THE DINING ROOM CEILING AREA FROM THE WOOD AFTER THE VENT WAS TURNED OFF. IT WAS CLEARED OUT QUICKLY AND NO OTHER MATERIALS BURNED.

THE PORK LOIN THAT WAS COOKING ON THE GRILL WAS DISCARDED. NO OTHER FOOD WAS AFFECTED. THE ESTABLISHMENT WAS SCHEDULED TO OPEN AT 5 PM, BUT HAS DECIDED TO REMAIN CLOSED FOR THE NIGHT SO THE VENT CAN BE FIXED.

Person in Charge (Signature)

D3 

Date: 12/13/2018

Health Inspector (Signature)

TOM WILLIAMS



